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N° 17,558



A.D. 1891
RECORDED

Hops
Date of Application, 14th Oct., 1891

Complete Specification Left, 14th July, 1892—Accepted, 20th Aug., 1892

PROVISIONAL SPECIFICATION.

Improvements in the Manufacture of Spirits.

I, HENRY AMBROSE SNELLING, of St. Georges House, 6 and 8 Eastcheap, in the City of London, Wholesale Tea Dealer, do hereby declare the nature of this invention to be as follows :—

A very large proportion of the spirits consumed in this country is prepared from fermented grain and is wanting in the fine flavour of genuine French brandy and the like.

Now my invention contemplates the manufacture of a grain spirit which shall have an aromatic flavour of its own due to the use of hops in the process of manufacture and so that the said aromatic flavour may be a genuine product of the process of manufacture and not a mere added flavouring.

According to my invention the grain is treated in the manner usual for the preparation of spirits, but, before being set to ferment or during the fermentation a proportion of hops is added and thoroughly mixed with the mash and fermented with the grain, the product being afterwards distilled for the separation of the spirit either with or without the addition of any substance intended to impart a special flavour or character to the product.

I prefer to use for this purpose hops which have been specially prepared for it in the following manner that is to say—

I take the fresh green hops and I lay them open in the air to wither, the time required for this varying with the condition of the hops and the climatic conditions prevailing at the time and other circumstances. I then place them in the apparatus known as a Davidson's sirocco and operate them there at a sufficient temperature for about five minutes, more or less, until they become sufficiently dried and baked.

Hops thus prepared yield a much purer flavour and superior product to those prepared in the ordinary way and by my process the natural flavour and tonic properties of the hop are more perfectly preserved.

In some cases I use the fresh hops as gathered, without submitting them to any drying process, and mix them at once with the mash, but, as this can only be done at the season when hops are being gathered it is generally necessary to adopt some means of preserving them, preferably by drying as above mentioned or otherwise.

Dated the 14th day of October 1891.

NEWNHAM BROWNE,
Agent for the Applicant.

COMPLETE SPECIFICATION.

Improvements in the Manufacture of Spirits.

I, HENRY AMBROSE SNELLING, of St. Georges House, 6 and 8 Eastcheap in the City of London, Wholesale Tea Dealer, do hereby declare the nature of this invention and in what manner the same is to be performed, to be particularly described and ascertained in and by the following statement :—

A very large proportion of the spirits consumed in this country is prepared from fermented grain and is wanting in the fine flavour of genuine French brandy and the like. Now my invention contemplates the manufacture of a grain spirit which shall have an aromatic flavour of its own due to the use of hops in the process of manufacture and so that the said aromatic flavour may be a genuine product of the process of manufacture and not a mere added flavouring.

[Price 8d.]

Snelling's Improvements in the Manufacture of Spirits.

According to my invention the grain is treated in the manner usual for the preparation of spirits, but before being set to ferment or during the fermentation a proportion of hops prepared as hereinafter described, say about ten pounds to every hundred gallons of mash, is added and thoroughly mixed with the mash and fermented therewith, the product being afterwards distilled for the separation of the spirit, there being added before distillation, or after the first and before the second distillation a further quantity of prepared hops in the proportion of about four or five pounds of hops to every hundred gallons of the fluid to be distilled (sometimes called "singlings") together with any other substance intended to impart a special flavour or character to the product.

I prefer to use for this purpose hops which have been prepared for it in the following manner, that is to say, I take the fresh green hops and lay them open in the air to wither, the time required for this varying with the condition of the hops and the climatic conditions prevailing at the time and other circumstances, it is however generally accomplished in from four to twenty four hours. I then place them in the apparatus known as a "Davidson's sirocco", and operate them there at a sufficient temperature usually about 240 degrees Farenheit for about fifteen minutes more or less until they become sufficiently dried and baked.

Hops thus prepared yield a much purer flavour and superior product to those prepared in the ordinary way, and by my process the natural flavour and tonic properties of the hop are more perfectly preserved.

In some cases I use the fresh hops as gathered, without submitting them to any drying process, and mix them at once with the mash, but as this can only be done at the season when hops are being gathered it is generally necessary to adopt some means of preserving them, preferably by drying as above mentioned or otherwise.

Having now particularly described and ascertained the nature of my said invention and in what manner the same is to be performed I declare that what I claim is :

1. The method of producing the spirituous liquor above described substantially as set forth.
2. The preparation of a spirituous liquor by the distillation of a product of the fermentation of a mixture of grain farina with hops and either with or without a further addition of hops or other flavouring substance after fermentation substantially as described.
3. The method of preparing hops for fermentation with farina substantially as described and set forth.
4. The spirituous liquor produced as hereinbefore described and set forth.

Dated the 14th day of July 1892.

NEWNHAM BROWNE, 40
Agent for the Applicant.